



SEALED BURNER RANGETOPS

INSTALLATION INSTRUCTIONS





WOLF[®]

As you follow these instructions, you will notice **WARNING** and **CAUTION** symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is **IMPORTANT NOTE**: This highlights information that is especially relevant to a problem-free installation.



INSTALLATION REQUIREMENTS

IMPORTANT NOTE: This installation must be completed by a qualified installer, service agency or gas supplier.

IMPORTANT NOTE: Save these Installation Instructions for the local inspector's use.

- Please read the entire Installation Instructions prior to installation.
- **Installer:** please retain these instructions for local inspector's reference, then leave them with the homeowner.
- **Homeowner:** please read and keep these instructions for future reference and be sure to read the entire Use & Care Information prior to use.

IMPORTANT NOTE: This appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit which is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency, and amperage ratings are listed on the product rating plate.

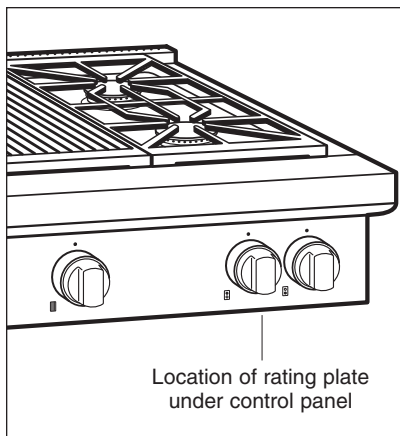
Record the model and serial numbers before installing the sealed burner rangetop. Both numbers are listed on the rating plate, located under the control panel on the far right. Refer to the illustration below.

Model Number _____

Serial Number _____

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513
Website:
wolfappliance.com



Rating plate location

**⚠ WARNING**

If the information in this book is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf sealed burner rangetop.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

BEFORE YOU START

- Proper installation is your responsibility. Installations must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed. You must also ensure that electrical installation is adequate and conforms with all local codes and ordinances.
- Wolf sealed burner rangetops are manufactured for use with **natural gas** or **LP gas**. Please check the product rating plate for type of gas needed.
- Proper gas supply must be available; refer to Gas Supply Requirements on pages 10–12. Electrical ground is required; see Electrical Requirements on page 13.
- Check the location where the rangetop will be installed. The location should be away from strong draft areas, such as windows, doors and strong heating vents or fans. Do not obstruct the flow of air. The area in which you are installing this appliance must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- Make sure you have everything necessary for proper installation. It is the responsibility of the installer to comply with the installation clearances specified on the product rating plate. The rating plate is located under the control panel on the far right. Refer to the illustration on page 3.
- All openings in the wall where the rangetop is to be installed must be sealed.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gasfitter qualified or licensed by the state, province, or region where this appliance is being installed.
- Only use gas shut-off valves approved for use within the state, province, or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).



VENTILATION OPTIONS

IMPORTANT NOTE: It is recommended that you operate the Wolf sealed burner rangetop with a Pro ventilation hood. Contact your Wolf dealer for details.

- **Pro Wall Hood** – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- **Pro Island Hood** – 36" (914) to 66" (1676) widths in classic stainless steel.
- **Pro Hood Liner** – available in widths to accommodate 30" (762) to 60" (1524) hood shells.

All Pro ventilation hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe stainless steel filters.

Blower requirements may vary due to length of duct work and number of angles. The basic recommendation is 1 CFM per 100 Btu/hr. Always consult your HVAC professional for more concise blower requirements.

IMPORTANT NOTE: When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to countertop.

INSTALLATION SPECIFICATIONS

Wolf sealed burner rangetops come in 30" (762), 36" (914) and 48" (1219) widths. Illustrations on pages 7–9 provide the overall dimensions and installation specifications for each width of sealed burner rangetop.

Each rangetop is designed to fit between cabinets set at the distance specified by the unit. For example, a 36" (914) rangetop will fit a 36" opening.

IMPORTANT NOTE: Cabinet opening dimensions shown in the Installation Specifications illustrations must be used. These dimensions provide for required clearances.

IMPORTANT NOTE: Locate the electrical supply within dimensions shown in the Installation Specifications illustrations.

Refer to the Installation Specifications illustration for your model on pages 7–9 for the exact rough opening dimensions and location of the gas and electrical supply.

Wolf sealed burner rangetops using natural gas will operate up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude conversion kit. Contact your Wolf dealer for details.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

MINIMUM CLEARANCES

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf sealed burner rangetop to avoid fire or damage to adjacent cabinetry or kitchen equipment. Be sure to follow the minimum clearances established in the finished rough opening dimensions.

Refer to the Installation Specifications illustration for your model on pages 7–9 for the exact rough opening dimensions.

WALL INSTALLATIONS**Minimum clearances to combustible surfaces:**

- Minimum 18" (457) clearance from bottom of upper cabinet to countertop, within 6" (152) minimum side clearance.
- Minimum spacing between overhead side cabinets must be greater than or equal to the nominal width of the rangetop. The maximum depth of overhead and side cabinets is 13" (330), within 6" (152) side clearance.
- 0" (0) clearance for adjacent combustible materials below the countertop, both sides and rear.
- Bottom of ventilation hood must be 30" (762) minimum to 36" (914) maximum from countertop.

Minimum clearances for sealed burner rangetops without a ventilation hood:

- Model SRT304: 30" (762) minimum vertical distance from countertop to combustible materials above the rangetop.

All Other Sealed Burner Rangetops:

- Surface Burners or Griddle (G) Models: 36" (914) minimum vertical distance from countertop to combustible materials above the rangetop.
- Charbroiler (C) Models: 44" (1118) minimum vertical distance from countertop to combustible materials above the rangetop.

ISLAND | PENINSULA INSTALLATIONS**Minimum clearances to combustible surfaces:**

- Island Installations: Minimum 12" (305) clearance to rear wall that rises above the countertop.
- Peninsula Installations: Minimum 6" (152) clearance to side walls and minimum 12" (305) clearance to rear wall that rises above the countertop.

Refer to the Installation Specifications illustration for your model on pages 7–9 for the exact rough opening dimensions.

⚠ WARNING

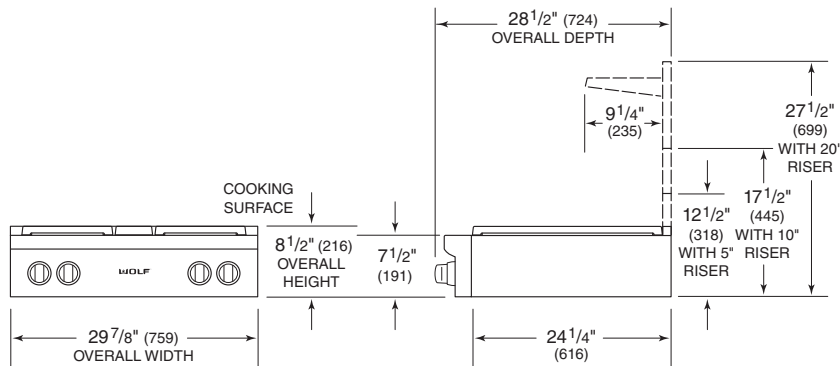
Failure to locate the rangetop without the proper clearances will result in a fire hazard.

RISER REQUIREMENTS**Installations against a combustible surface:**

- Model SRT304: No riser requirements.
- 36" (914) Sealed Burner Rangetops: A minimum 5" (127) riser is required when installing Model SRT366 against a combustible surface. A minimum 10" (254) riser is required for all charbroiler (C) or griddle (G) models installed against a combustible surface.
- 48" (1219) Sealed Burner Rangetops: A minimum 10" (254) riser is required for all charbroiler (C) or griddle (G) models installed against a combustible surface.



30" (762) SEALED BURNER RANGETOP

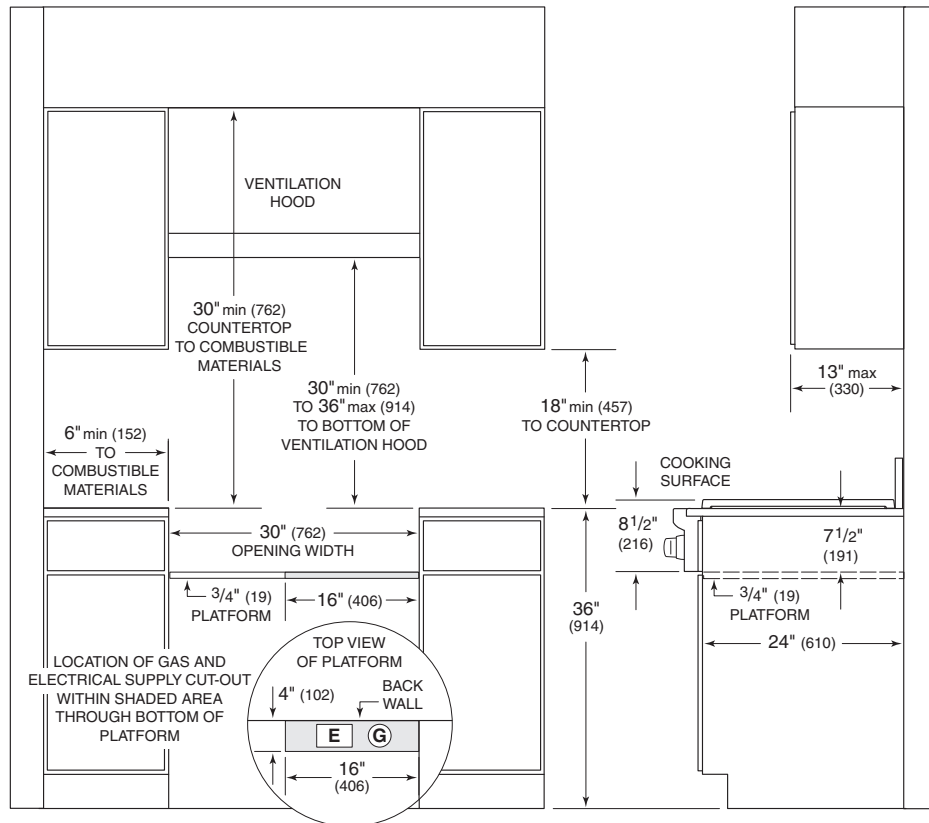


OVERALL DIMENSIONS

Overall Width	29 7/8" (759)
Overall Height (to cooking surface)	8 1/2" (216)
Overall Depth	28 1/2" (724)
Opening Width	30" (762)

Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP- 0" (0) TO NON-COMBUSTIBLE MATERIALS

Dimensions in parentheses are in millimeters unless otherwise specified.

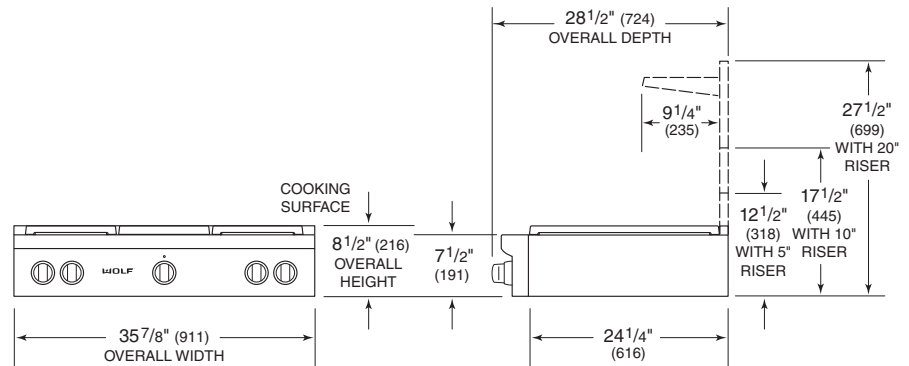


36" (914) SEALED BURNER RANGETOP

OVERALL DIMENSIONS

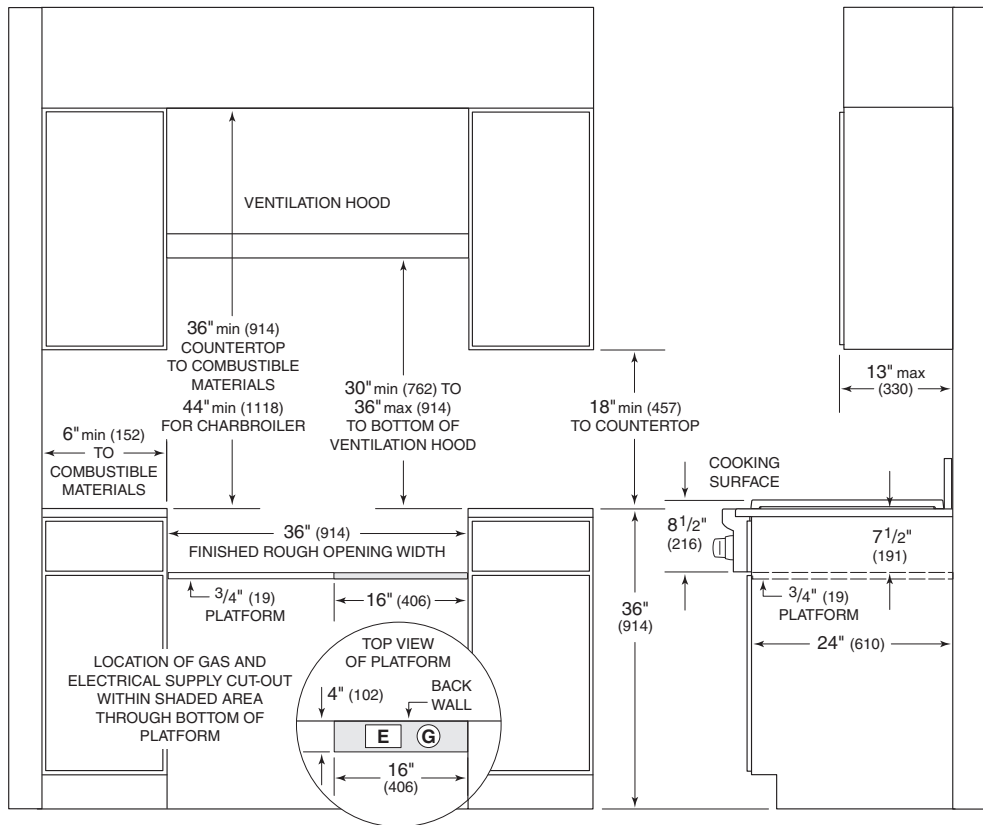
Overall Width	35 7/8" (911)
Overall Height (to cooking surface)	8 1/2" (216)
Overall Depth	28 1/2" (724)
Opening Width	36" (914)

Dimensions may vary to ±1/8" (3).



INSTALLATION SPECIFICATIONS

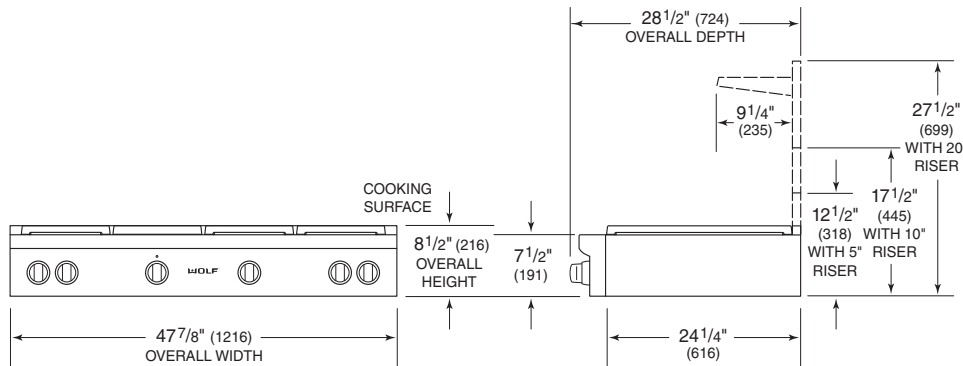
IMPORTANT NOTE:
For 36" (914) sealed burner rangetops, a minimum 5" (127) riser is required when installing Model SRT366 against a combustible surface. A minimum 10" (254) riser is required for all charbroiler (C) or griddle (G) models installed against a combustible surface.



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP- 0" (0) TO NON-COMBUSTIBLE MATERIALS



48" (1219) SEALED BURNER RANGETOP

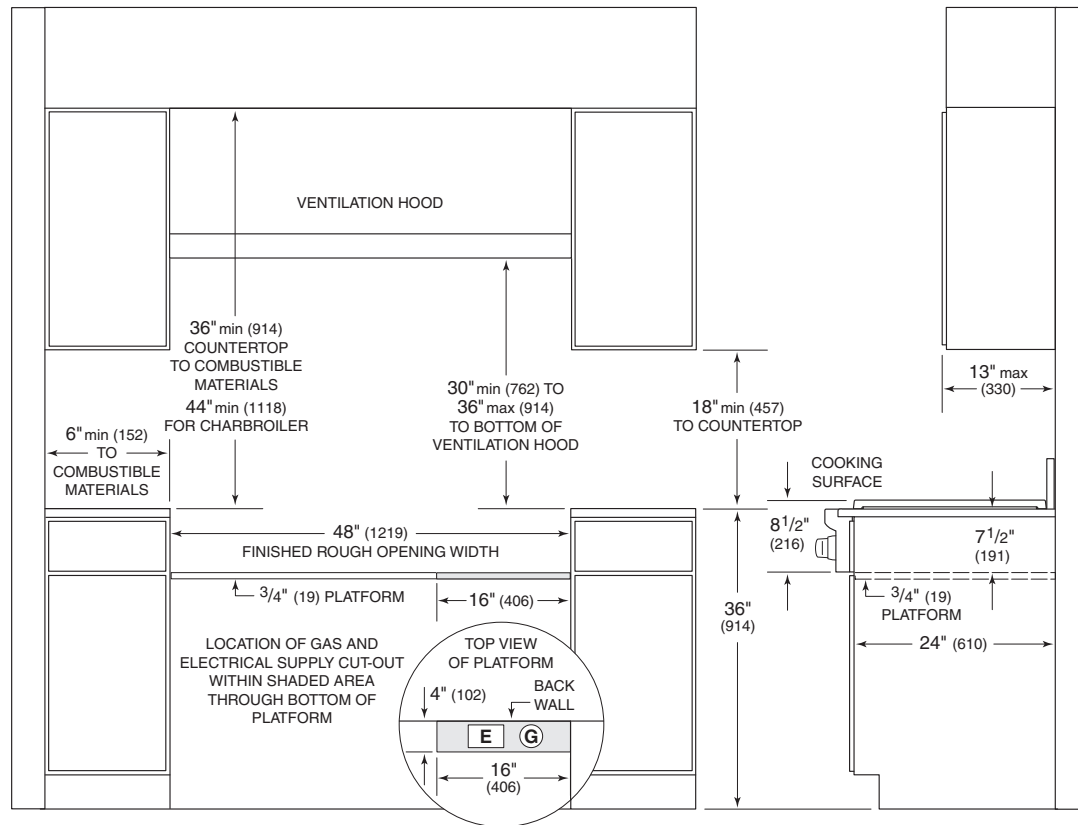


OVERALL DIMENSIONS

Overall Width	47 7/8" (1216)
Overall Height (to cooking surface)	8 1/2" (216)
Overall Depth	28 1/2" (724)
Opening Width	48" (1219)

Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS



IMPORTANT NOTE:
For 48" (1219) sealed burner rangetops, a minimum 10" (254) riser is required for all charbroiler (C) or griddle (G) models installed against a combustible surface.

ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP—0" (0) TO NON-COMBUSTIBLE MATERIALS

Dimensions in parentheses are in millimeters unless otherwise specified.



INSTALL THE RANGETOP

Prepare the finished rough opening for the rangetop according to the Installation Specifications illustration for your model on pages 7–9. The platform must be $\frac{3}{4}$ " (19) thick and include a cut-out at the right rear for gas supply and electrical connections.

IMPORTANT NOTE: The platform must be level to ensure that the cooking surface is level.

Remove and discard all packing materials, including cardboard and tape on the outside of the rangetop. Remove the burner grates and styrofoam off the top cooking surface. Be sure to remove the burner caps packaged in styrofoam below the burner grates.

If your installation requires a riser, it must be attached to the rangetop before installation. Refer to the installation instructions packaged with the riser.

Position the rangetop on the platform. Gas supply and electrical connections should be made before the rangetop is placed in its final position.

GAS SUPPLY REQUIREMENTS

⚠ WARNING

EXPLOSION HAZARD—

Use a certified gas supply line and install a gas shut-off valve.

Securely tighten all gas connections.

The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC (water column); .5 psi (3.5 kPa).

Failure to do so can result in explosion, fire or death.

TYPES OF GAS

There are two types of gas, natural and liquid propane (LP). Conversions are required in order for appliances designed for one gas to be operated with the other gas. Such conversions must be performed by a Wolf authorized service center. Make sure your Wolf sealed burner rangetop is correctly adjusted for the type of gas being used.

The product rating plate has information on the type of gas that should be used. The rating plate is located under the control panel on the far right. Refer to the illustration on page 3. If this information does not agree with the type of gas available, contact your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Wolf sealed burner rangetops using natural gas will operate up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude conversion kit. Contact your Wolf dealer for details.



GAS SUPPLY REQUIREMENTS

⚠ CAUTION
Before connecting the gas supply, make sure all valves are in a closed position. Do not connect the gas supply to an appliance that shows any sign of physical damage.

GAS SUPPLY CONNECTION

Provide a gas supply line of 3/4" rigid pipe to the rangetop location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe joint compounds, suitable for use with LP gas should be used. For LP gas, piping or tubing size can be 1/2" minimum. LP gas suppliers usually determine the size and materials used on the system.

If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended for connecting this rangetop to the gas supply line. Do not kink or damage the flexible connector when moving the rangetop. The pipe fitting coming out the bottom of the unit has 1/2" female threads. You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shut-off valve.

If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the rangetop. All strains must be removed from the supply and gas lines so the rangetop will be level and in line.

IMPORTANT NOTE: The supply line must be equipped with an approved external gas shut-off valve located near the rangetop in an accessible location. Do not block access to the shut-off valve. Refer to the illustration below.

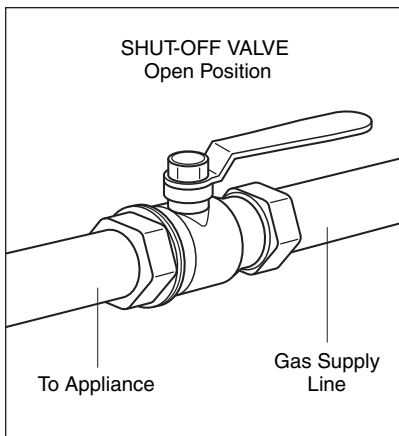
IMPORTANT NOTE: All connections to the gas piping must be wrench-tightened. Do not make connections too tight, this may crack the gas pressure regulator and cause a gas leak. Do not allow the pipes to turn when tightening fittings as the tubing in the burner box may bend and begin to leak.

Assemble the flexible metal connector from the gas supply to the gas pressure regulator, located inside the rangetop. Determine the fittings required depending on the size of your gas supply line, flexible metal connector and shut-off valve. Refer to the illustration below. If a flexible metal connector is used, be sure the tubing is not kinked. Use a pipe-joint compound made for use with natural and LP gas.

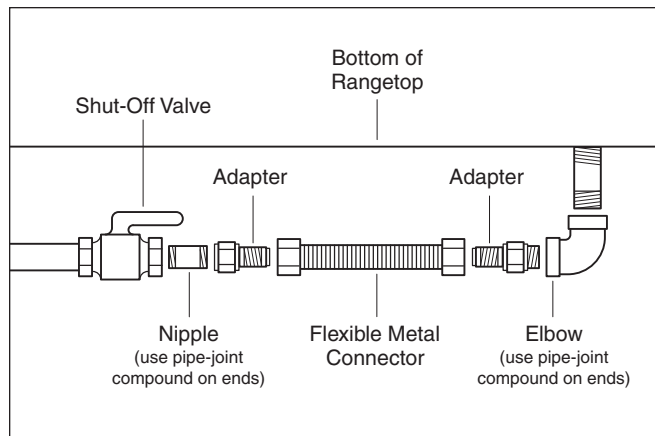
Open the shut-off valve in the gas supply line. Wait a few minutes for the gas to move through the line.

IMPORTANT NOTE

This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with the American National Standard, National Fuel Gas Code.



Shut-off valve



Gas supply connection

Dimensions in parentheses are in millimeters unless otherwise specified.



GAS SUPPLY REQUIREMENTS

GAS MANIFOLD PRESSURE

- **For Natural Gas:** Standard orifices are set for 5" (12.5 mb) WC (water column). A natural gas pressure regulator is installed.
- **For Propane (LP) Gas:** Standard orifices are set for 10" (25 mb) WC (water column). A propane gas pressure regulator is installed.
- **Gas Supply Pressure:** For checking the regulator setting, the maximum line pressure for natural and propane (LP) gas: 14" (34.9 mb) WC; .5 psi (3.5 kPa). Minimum line pressure for natural gas: 7" (17.5 mb) WC. Minimum line pressure for propane (LP) gas: 11" (27.4 mb) WC.
- **Gas Supply Regulator:** To control and maintain a uniform gas pressure in the gas manifold, the unit must be used with a gas pressure regulator. The burner orifices, etc. are sized for the gas pressure delivered by the supplied regulator. Do not remove the regulator.

⚠ CAUTION

The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

GAS LEAK TESTING

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off the gas valve and adjust connections. Then check connections again. Clean all the detergent solution from the rangetop.

⚠ WARNING

Never test for a gas leak with a match or other flame.



ELECTRICAL REQUIREMENTS

⚠ WARNING

ELECTRICAL SHOCK HAZARD –
Plug into a grounded 3-prong outlet.
Do not remove ground prong.
Do not use an adapter.
Failure to follow these instructions can result in electric shock, fire or death.

The Wolf sealed burner rangetop requires a 110/120 V AC electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the rangetop is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

RECOMMENDED GROUND METHOD

IMPORTANT NOTE: This appliance must be properly grounded to avoid shock hazard.

The rangetop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below.

You must have a properly grounded, 3-prong outlet installed by a qualified electrician. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

IMPORTANT NOTE: Do not ground to a gas pipe.

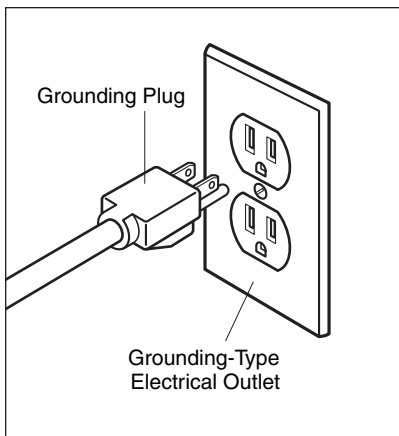
IMPORTANT NOTE: Reverse polarity will cause nuisance clicking when power is turned on to the unit.

IMPORTANT NOTE

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WIRING DIAGRAM

The wiring diagram covering the electrical circuit is located on the inside left wall of the rangetop.



Electrical ground

Dimensions in parentheses are in millimeters unless otherwise specified.



SURFACE BURNERS

INITIAL LIGHTING

The surface burners use electronic igniters in place of standing pilots. When the rangetop control knob is pushed in and turned to the HIGH position, the system creates a spark to light the burner. This sparking continues until the electronic ignition senses a flame.

Be sure to place the burner heads on each burner base and position the burner grates over the burner bases and heads before lighting.

To check operation of the surface burners, push in and turn each control knob to the HIGH position. The flame should light within four seconds.

If the burners do not light properly, turn control knob to the OFF position. Check that the burner caps are in the proper position. Check that the power supply cord is plugged in and that the circuit breaker or house fuse has not blown. Check that the shut-off valve is in the ON position. Check operation again; if the burners do not light properly at this point, contact a Wolf authorized service center.

IMPORTANT NOTE: Initial lighting of the surface burners may take slightly longer, as air in the system must be purged before gas can be supplied to the burner.

REMOVING THE RANGETOP

WARNING

Be sure to disconnect the gas supply and electrical connections before removing the rangetop.

If removing the rangetop is necessary for cleaning or service, shut off the gas supply. Disconnect the gas supply and electrical connections to the unit, then remove the rangetop. Reinstall in the reverse order and be sure to check the gas connection for leaks.

Refer the Wolf Sealed Burner Rangetops Use & Care Information included with the rangetop for cleaning recommendations.



TROUBLESHOOTING

IMPORTANT NOTE: If the rangetop does not operate properly, follow these troubleshooting steps:

- Verify that power is being supplied to the rangetop.
- If nuisance clicking occurs when power is supplied to the unit, check the electrical outlet for reverse polarity.
- Check the gas supply and electrical connections to ensure that the installation has been completed correctly.
- Check that gas valves are turned to the ON position.
- Follow troubleshooting procedures as described in the Wolf Sealed Burner Rangetops Use & Care Information.
- If the rangetop still does not work, contact a Wolf authorized service center. Do not attempt to repair the rangetop yourself. Wolf is not responsible for service required to correct a faulty installation.

IF YOU NEED SERVICE

- If service is necessary, maintain the quality built into your Wolf sealed burner rangetop by calling a Wolf authorized service center.
- To obtain the name and number of a Wolf authorized service center, check the Locator section of our website, **wolfappliance.com** or call Wolf Customer Service at **800-332-9513**.
- When calling for service, you will need the rangetop model and serial numbers. Both numbers are listed on the product rating plate, located under the control panel on the far right. Refer to the illustration on page 3.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513
Website:
wolfappliance.com

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